

VINIFICAZIONE INTEGRALE

INTEGRAL VINIFICATION

-Vinification Intégrale-



Gagliole started to use *Vinification Intégrale* (integral vinification) in 2011 with the aim of bringing more richness and elegance to our 2 top wines: the Gagliole and the Pecchia.

In order to start with the integral vinification in 2011 we purchased a few barrels of the so-called “Elegant Cult” series dedicated to this special procedure. The very first variety of grapes that has been aged with the use of these special barrels at Gagliole was a small percentage of the best selection of our Cabernet Sauvignon grapes – this experiment has indeed produced very good, gratifying results in that the grapes of our Cabernet Sauvignon aged in these special barrels gave a better complexity and a wonderful spicy aroma to the vintages 2011 and 2012.



Because of the excellent results that were achieved using this new winemaking method, Gagliole plans to increase the use of these barrels starting from the vintage 2013 ... Twenty-five brand new “Elegant Cult”- style barrels will reach our cellar within September 2013 and will be ready to welcome the best red grapes (Sangiovese, Cabernet Sauvignon, Merlot) coming from our vineyards.

This new technique allows the harvested grapes to be easily transferred into the barrels, where the must remains on the grapes’ skin for up to 45-60 days. In this way, the entire vinification process takes place in the barrels and the aromatic potential of the grapes is fully preserved.

Tonnellerie Baron started developing this special new technique in 2002. The Baron cooperage is one of the oldest cooperages in the Charentes region of France – its origins date back to 1875. This barrels producer is located in the heart of the Cognac region and shows a long history of supplying many Bordeaux Grands Châteaux. Tonnellerie Baron selects only the very best oaks and it is one of the few coopers offering a selection of nine different woods coming from nine French regions (Allier, Indre et Loire, Loiret, Vosges, Nièvre, etc.). Barrels for integral vinification are made of specially selected French oak according to its density and origin. Staves undergo a natural maturation (at least 5 years) and then they are slowly toasted over glowing embers for a long period of time before being assembled into a barrel.



Vinification Intégrale today is a proven procedure that gives wines more volume, more rotundity and more complexity. This method of fermenting wine into small barriques implies a more gentle extraction thanks to the quasi-permanent immersion in the marc. Finally the rotation of the barrels during fermentation allows continual suspension of the lees thus giving round and silky tannins to the wine.

Wine aged in these special barrels differs from wine fermented in barriques aged and toasted in the traditional way in that the vanilla taste is replaced with intense flavours of fragrant spices, wild berries and a very elegant aroma.

➤ Steps of the integral vinification:

- Filling the barrels with harvested grapes using a pump – at Gagliole we fill these barrels after the grapes have been selected at the sorting table;
- Rotating the barrels several times per day in order for the must to mix thoroughly with the grapes' skin – during each rotation the bung is opened in order to release the CO₂ and reduce the pressure inside the barrels;
- Alcoholic fermentation, post-fermentation, maceration
- After cleaning the same barrels can be used for malolactic fermentation and wine ageing.



➤ Advantages of the integral vinification:

- The fermentation temperature inside the barrique is lower and more homogenous compared to vats;
- The colour of the wine is preserved due to a very simple chemical process involving anthocyanins and tannins;
- Integral vinification is an environmentally friendly technique since pumping over is not necessary and the temperature doesn't need to be lowered by technical means: all this results in power savings and a reduced environmental impact.

Last but not least we are pleased to be one of the first wineries in the world using this innovative technique. More specifically, Gagliole will be the very first winery in the world to use integral vinification for Sangiovese grapes ... We all look forward to tasting another amazing wine!